



APPETIZER

醋香鴛鴦木耳

Fungus with Vinegar Sauce

108

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醬漬日本大根

Pickled Japanese Radish

108

V

風味牛肝菌燜烤麩

Braised Wheat Gluten with Porcini,

Lily Bulb and Beans 138

V

酸辣海蜇花

Cold Jellyfish with Sour & Spicy Sauce

188

(V) 素食 Vegetarian

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APPETIZER

撈汁千層峰

Pig's Ear Marinated in Spicy Sauce

188

蔥香醬油鹵貴妃肉

Marinated Pork with Shallot in Soy Sauce

188

流心鵝肝蝦多士

Deep-Fried Shrimp Toast with Foie Gras Paste

268/4件 pcs

狀元醉三鮮

Abalone, Shrimp and Beans with Shaoxing Wine

288

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BARBECUE

和昌炭燒叉燒

Woo Cheong Premium Barbecued Pork

398



潮蓮燒鵝

・毎日限量・

Roasted Crispy Goose

· Daily Limit ·

988

- 原隻 Whole -508

- 半隻 Half -

258

- **例** Regular -

和昌片皮鴨

・毎日限量・

Woo Cheong Signature Peking Duck

· Daily Limit ·

798

- **原隻** Whole -

屬師推介 Chef's Recommendation

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BARBECUE

脆皮燒腩仔

Roasted Pork Belly

238

古法豉油雞

Traditional Marinated Chicken, Soy Sauce

568

- **原隻** Whole -

288

- 半隻 Half -

鳳梨白玉燒珍肝

・需24小時前預訂・

Roasted Chicken Liver, Pork with Pineapple

 \cdot Order at least 24 hours in advance \cdot

238/4件 pcs

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ABALONE & DRIED SEAFOOD

堂弄日本吉品乾鮑魚

Braised Dried Japanese Yoshihama Abalone

1388

· 每位 per person ·



堂弄南非吉品鮑魚

Braised South African Abalone

988

· 每位 per person ·

蝦籽蔥燒日本關東海參

Braised Japanese Kanto Sea Cucumber with Shrimp Roe and Leek

498

· 每位 per person ·



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ABALONE & DRIED SEAFOOD

高湯或紅燒鮑翅

Braised Shark's Fin with Broth or Thick Soup

888

· 每位 per person ·

鮮蟹黃燴排翅

Braised Shark's Fin Soup with Crab Roe

568

· 每位 per person ·

黄燜汁扣四頭花膠扒

Braised Fish Maw in Chicken Thick Soup

638

· 每位 per person ·



迷你佛跳牆

Steamed Abalone, Shark's Fin, Sea Cucumber, Fish Maw, Sea Conch and Conpoy with Broth

68

· 每位 per person ·

羊肚菌竹笙燉鮮鮑魚湯

Double-Boiled Abalone Soup with Morels and Bamboo Fungus

388

· 每位 per person ·





SOUP

菜乾白肺燉響螺湯

Double-Boiled Sea Conch Soup with Pig's Lung and Dried Vegetable

268

· 每位 per person ·

西施冬蓉花膠羹

Fish Maw Thick Soup with Winter Melon

228

· 每位 per person ·

醒胃海味羹

Braised Dried Seafood and Mushrooms in Sour & Spicy Soup

168

· 每位 per person ·



LIVE SEAFOOD

清蒸海上鮮

老鼠班、東星班、海瓜子、花英班

・毎日限量・

Steamed Live Fish

Pacific Grouper,

Spotted Grouper,

Redmouth Grouper, Highfin Grouper

· Daily Limit ·

· 時價 Market Price ·

游水海中蝦

椒鹽、胡椒焗、豉油皇

・毎日限量・

Live Prawn

Spiced Salt,

Pepper Baked,

Soy Sauce

· Daily Limit ·

· 時價 Market Price ·

生猛本地龍蝦

清蒸、上湯焗

·中午前預訂 ·

Live Lobster

Steamed,

Simmered with Superior Soup

· Order before 12nn ·

· 時價 Market Price ·

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LIVE SEAFOOD

亞拉斯加蟹(三食)

・需24小時前預訂・

Alaska King Crab (3 Courses)

· Order at least 24 hours in advance ·

· 4-6人用 For 4-6 Persons

芒果他他蟹肉沙律、鹽焗蟹脾、西施蟹肉燕窩羹

Crabmeat Salad with Mango, Salt Baked Crab Claws, Bird's Nest Soup with Crabmeat

· 時價 Market Price ·

六頭新鮮南非鮑魚

過橋、油泡、豉椒爆

・需24小時前預訂・

South African Abalone - 6 Head

Poached Live Abalone in Superior Soup, Wok-Fried, Fried with Black Beans and Chilli

· Order at least 24 hours in advance ·

· 時價 Market Price ·

生猛大肉蟹、膏蟹

清蒸、薑蔥焗、花雕蒸、避風塘

・毎日限量・

Live Crab

Steamed with Ginger and Spring Onion, Wok-Fried with Ginger and Spring Onion,
Steamed with Huadiao Wine, Pan-Fried Garlic

· Daily Limit ·

· 時價 Market Price ·

富貴蝦

椒鹽、蛋白蒸

・毎日限量・

Mantis Prawn

Salt and Pepper, Egg White

· Daily Limit ·

· 時價 Market Price ·

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特色酸湯海杉斑球

Grouper Fillet with Special Sour Soup

588

澳洲雞油菌炒海杉斑球 Stir-Fried Grouper Fillet with Australian Chanterelle

588

台山火蒜生煀斑腩煲 Stewed Grouper Belly Clay Pot with Solo Garlic **388** 海

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SEAFOOD

花雕蟹皇帶子蒸豆漿

Steamed Crab Roe, Hokkaido Scallop with Soy Milk and Huadiao Wine

438

生汁芥末大蝦球

Deep-Fried Prawn with Wasabi and Mayonnaise Sauce

338

豉油皇乾煎大蝦 Pan-Fried Prawn with Soy Sauce

338



MEAT

宮保蔥爆本地手切牛 Stir-Fried Beef with Leek and Kung Pao sauce

368

燒汁脆米雜菌炒牛小排粒 Diced Beef with Mushrooms, Crispy Rice and Teriyaki Sauce 538

香煎安格斯牛仔骨配美國紅莓乾醬 Pan-Fried Angus Beef Ribs with U.S. Cranberry Sauce

自家醃製酸菜炒本地牛肉 Stir-Fried Beef with Homemade Preserved Vegetables

368

屬師推介 Chef's Recommendation

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MEAT

不知年陳皮意大利黑醋骨 Stir-Fried Pork Spareribs with Aged Mandarin Peel and Modena Balsamic

328



蜜餞欖角豉香骨

Pork Ribs with Candied Fruit and Chinese Black Olives

火石咕嚕肉

Sweet and Sour Pork with Pineapple and Popping Candy

288



大澳梅香咸魚蒸新鮮梅肉餅 Steamed Minced Pork with Tai-O Salted Fish

288



廚師推介 Chef's Recommendation

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陳皮醬脆皮雞

Deep-Fried Crispy Chicken with Mandarin Peel Paste

688

- **原隻** Whole -

388

- 半隻 Half -

牛肝菌花膠燜滑雞

Braised Chicken with Fish Maw and Porcini Mushroom

醬香甘栗燜滑雞

Braised Chicken with Chestnut and Chu Hou Paste



雙囍富貴鴿

Deep-Fried Crispy Baby Pigeon with Tea-Cured Pigeon Egg

188

- **一隻** Whole -

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- 另加鴿蛋 每隻40 -

- Additional Pigeon Egg 40 each -

籠仔荷葉金針雲耳蒸乳鴿 Steamed Pigeon with Enoki and Black Fungus

268

厨師推介 Chef's Recommendation



VEGETABLES

田園素蔬

Stir-Fried Lotus Root, Morels, Lily Bulb, Beans and Gorgon Fruit

288

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鮑汁蝦籽扒柚皮 Braised Dried Pomelo Peels with Shrimp Roe and Abalone Sauce

268

紅梅竹笙燴豆腐 Braised Tofu with Bamboo Fungus, Carrot and Pepper Sauce

208

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√ 素食 Vegetarian

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VEGETABLES

大澳雙蝦炒福花 Stir-Fried Cauliflower with Dried Shrimp and Shrimp Paste

198

上湯蒜子浸時蔬

Poached Seasonal Vegetables with Garlic and Broth

168

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Stir-Fried Seasonal Vegetables
Ginger / Garlic

168

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NOODLES & RICE

龍蝦海鮮泡香苗

Deep-Fried Rice with Lobster and Seafood Soup

388

金包銀鮮蟹肉炒金稻

Egg Fried Rice with Crab Meat

288

鮑魚雞粒海味煨香苗

Braised Rice with Abalone, Chicken and Dried Seafood

298

西施脆米雜菜炒香苗

Egg White Fried Rice with Vegetables and Crispy Rice

188

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NOODLES & RICE

乾炒本地手切牛肉河粉

Stir-Fried Beef Flat Rice Noodles

288

蟹肉桂花炒米粉

Stir-Fried Vermicelli with Crabmeat

298

雪裡紅豚肉柳湯米粉

Vermicelli with Shredded Pork Tenderloin and Preserved Vegetables in Soup

228

蔥燒日本關東刺參撈上海麵

Stewed Shanghai Noodles with Japanese Kanto Sea Cucumber with Leek

328

醬燒雞柳濃湯烏冬

Chicken Fillet Udon in Soup with Teriyaki Sauce

268

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DESSERT

養顏桃膠酥皮蛋撻

Puff Pastry Egg Tarts with Peach Gum and Milk

88/ 3件 pcs

沖繩蜂巢黑糖糕

Steamed Okinawa Brown Sugar Sponage Cake

78/4件 pcs

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祝壽壽桃

Longevity Bun

68/3件 pcs

清宮豌豆黃

Yellow Split Pea Puddings

58/4件 pcs

√ 素食 Vegetarian

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DESSERT

百變豆腐花(製作需時20分鐘)

(熱) (兩位用)

(代糖、沖繩黑糖、薑糖、黃糖)

Tofu Pudding with Specialty Sugar (20 mins)

(Hot) (For 2)

(Rare Sugar, Okinawa Brown Sugar, Ginger Syrup, Brown Sugar)

88

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鴛鴦菲林卷

Sesame and Sugarcane Juice Rolls

78/3件 pcs

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宮廷紅棗糕

Red Date Puddings

68/3件 pcs

(V)

菊蓋百越綠豆邊

Sweet Green Bean Soup with Chrysanthemum Bud

68

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屬師推介 Chef's Recommendation

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